

### **Amendments to the Claims:**

The listing of claims will replace all prior versions and listings of claims in the application:

### **Listing of Claims:**

Claims 1-25 (cancelled).

Claim 26 (New) A method for making a stabilized fruit pulp composition comprising the steps of:

- a) harvesting fruit about 1 to 4 weeks prior to being ripe;
- b) storing the harvested fruit in a dark room at a temperature from about 10°C to about 35°C for less than about 1.5 weeks;
- c) in no particular order, peeling, depitting or coring, if necessary, the fruit and cutting or mashing the fruit to produce fruit pulp, the pulp comprising chunks having dimensions of from 1x1x1mm to 15x15x15mm;
- d) mixing the fruit flesh with about 0.01 to about 5.0% by weight acidulant to produce an acidulant and fruit flesh mixture;
- e) heating the acidulant and fruit flesh mixtures to a temperature not over about 90°C for less than about 4 minutes

wherein the fruit has a hardness factor of at least 300 dynes prior to heating.

Claim 27 (New) A method for making a stabilized fruit pulp composition according to claim 26, wherein the fruit is avocado, mango, guava, fig, papaya, kiwi, star fruit, pineapple or a mixtures thereof, preferably the fruit comprises avocado.

Claim 28 (New) The method for making a stabilized fruit pulp composition according to claim 26, wherein the stabilized fruit pulp composition comprises from about 50.0 to about

99.0% by weight water; fruit pulp; 0.1 to about 40.0% by weight oil; substantially no quality detrimental enzyme activity after heating.

Claim 29 (New) The method according to claim 26, wherein the stabilized fruit pulp composition comprises from about 75.0 to about 99.0% by weight water; fruit pulp; 0.1 to about 20.0% by weight oil.

Claim 30 (New) The method according to claim 26, where the fruit is subjected to storage conditions of relative humidity between about 40-70% before being heated.

Claim 31 (New) The method according to claim 26, wherein in step e) the acidulant and fruit flesh mixtures is heated for about 10 seconds to about 3.5 minutes.

Claim 32 (New) The method according to claim 26, wherein the chunks have dimensions of from about 2x2x2mm to about 10x10x10mm.

Claim 33 (New) A method for making a stable puree composition, comprising the step of adding the stabilized fruit pulp composition prepared according to claim 26 to a composition comprising a thickening base to produce a stable puree composition.

Claim 34 (New) The method according to claim 33, wherein the stable puree composition has a viscosity from about 18,000 to about 30,000 centipoise.

Claim 35 (New) The method according to claim 33, wherein the stable puree composition has a pH from at least about 3.0 to less than or equal to about 7.0.

Claim 36 (New) The method according to claim 33, wherein the stable puree composition is used as a dressing, dip, spread, cooking additive or baking additive.

Claim 37 (New) The method according to claim 33, wherein the stable puree composition further comprises food grade flavoring, food grade coloring, protein powder, preservative, emulsifier, acid, spices, texturizing agent or a mixture thereof.